

STUZZICHINI

Salted Vegetable Crisps (V)- Assorted seasoned deep fried vegetables

Marinated Olives (V)- Sotto Sopra marinated assorted olives

Panzerotti (V)- Fried pizza pocket filled with assorted cheeses

Cavolo Arrostito (V)- Baked Kale with chili and grated parmesan

Zucchini Fritti (V)- Battered and fried baby marrows with lemon zest

R35

R50

R75

R35

R60

Focaccia- with herbed oil and coarse salt

Focaccia Verde (V)- Thin Focaccia with herbed olive oil, avocado, rocket and pecan nuts

Chef's Focaccia (V)- Sliced tomato, fior di latte mozzarella and basil, drizzled with olive oil

Sotto Focaccia- Prosciutto crudo, burrata with roasted peppers, marinated aubergines and pesto

Artichoke Pesto with Burrata Focaccia(V)- topped with arugula and roasted pine nuts

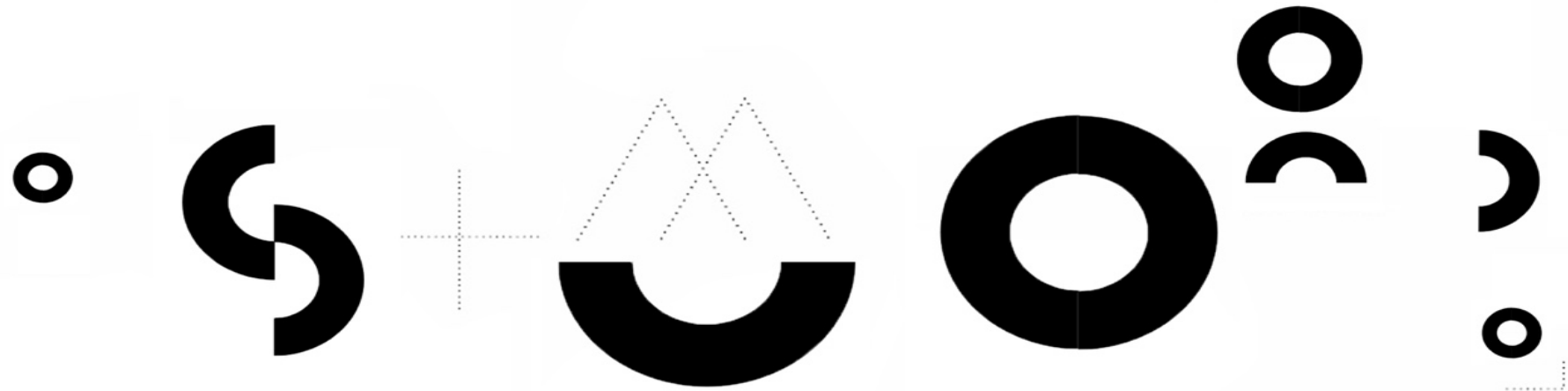
R65

R95

R85

R130

R95



ANTIPASTI

Fritto Misto di Pesce- Lightly floured and fried assorted seafood served with a mild tartar sauce

R105

Cozze al Vino Bianco- Mussels with chopped parsley, garlic, chili, cherry tomatoes and fried capers served with grilled bruschetta

R115

Guanciale- Braised Beef cheeks in a red wine and tomato base sauce served with truffle mash.

R115

Calamari alla Griglia- Grilled with garlic, chili, olive oil and baby spinach

R135

Beef Carpaccio- Sliced Topside served with rocket, caper berries, parmesan shavings, avocado bruschetta

R95

Sotto Carpaccio- Sliced sirloin with Sotto Sopra special mayo, served with bruschetta

Melanzane alla Parmigiana (V)- Oven baked aubergine with pomodori, basil pesto, mozzarella and parmesan

Sardine Agro Dolce- Marinated sweet and sour sardines with raisins and pine-nuts

Salmone Tartare- Salmon with caper berries, avocado, basil, and sesame seeds

R65

Lingua-Pickled Tongue served with a mustard based Salsa Verde and Mostarda (fruits candied in a mustard syrup)

R95

Bruschetta- Your choice of 3

Pan fried prawns with spicy homemade saffron mayo

Mediterranean vegetables with smoked provolone

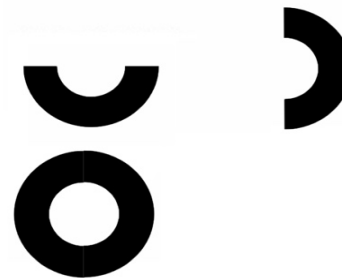
Baccala served with smoked potato foam

Mozzarella and ricotta with charred vine tomatoes and basil

Prosciutto crudo with mozzarella and rucicola

Peperoni rossi with capers and ricotta

Baccala-Venetian style Cod with crispy polenta chips, prawn toast, dehydrated crispy seaweed and caviar



PIZZA

POMODORO

| | | | |
|---|------|---|-----|
| Classic Margherita- mozzarella and basilico | R95 | Pumpkin Pizza- roasted pumpkin, feta, sage and chilli, topped with pumpkin seeds and wild rocket | 135 |
| Pizza Burrata- fresh burrata, roasted cherry tomatoes and fresh herbs | R140 | Judas Special- marinated brinjals, roasted red peppers, mushrooms, feta, chilli and garlic | 135 |
| Palermitana- Italian anchovies, olives, capers and confit tomatoes | 150 | Messicana- spicy ragu, peppadew, onions and jalapeno | 145 |
| Verdure- artichokes, asparagus, olives, mushrooms, red peppers and confit tomatoes | 135 | Prawn Paradiso- peri peri prawns | 150 |
| La Collina- gorgonzola, avocado, chilli and garlic | 145 | Puttana- spinach, Avocado, feta and bacon | 135 |
| Frutti di Mare- mussels, prawns, calamari and clams | R180 | Tre Colori- smoked Salmon, sour cream, spring onion and caviar | 185 |
| Quattro Formaggi- dolce latte mozzarella, gorgonzola, ricotta and pecorino | 145 | Foresta- exotic forest mushrooms, parsley, confit garlic and truffle oil | 135 |
| Pizza Portoghese- roasted red peppers, spring onions and chorizo | R145 | Gorgonzola Pizza- gorgonzola and pear topped with mostarda | 135 |

BIANCA

PRIMI

Spaghetti allo Scoglio- Mixed Seafood with squid ink spaghetti

Aglia Olio e Peperoncino (V)- Linguine with garlic, olive oil, lemon and chili

Add: Pancetta
Prawns
Pork Cheeks

Lasagne -Lasagne done with a braised brisket, tomato and red wine ragu

Crespele Ricotta e Spinaci (V) -Crepes with ricotta and spinach , bechamel , mozzarella and parmigiano

Foresta di Funghi Risotto (V)- with truffle oil, Parmesan, garnished with rocket and liquorice powder

La Grande Carbonara- Seasoned Pork cheeks with dehydrated free range egg, parmesan and spaghetti

Pork and Fennel Bolognese- with pappardelle and Parmesan

Cacio Pepe- Black Pepper and Pecorino with spaghetti

Spaghetti alle Vongole- Spaghetti with clams, cherry tomatoes, garlic, chili done in a white wine and parsley sauce

Tagliatelle al Ragu- Our delicious pulled brisket ragu with fresh tagliatelle

SECONDI

R210 **Polletto-** Lemon and caper baby chicken with a vegetable and parmesan orzo pasta

Fish of the Day- Chefs choice ...

R105

R60 **Lamb Shoulder-** Rubbed in anchovy gremolata, R75 barley pasta, truffle and oyster mushrooms and pasta filo R75

Trippa- Classic Italian stew cooked in a tomato and red wine sauce R110

R165

Polpo alla Sorrentina - Flash fried octopus served with potatoes and a lemon parsley olive oil sauce R195

R135

Bistecca alla Fiorentina on the Bone- 500g served with a smoked polpetta, baked kale and caper butter R450

R135

Gamberi Fritti- Garlic butter pan fried prawns served with grilled artichokes and salsa verde R270

R155 **Baccala-** - Served with polenta, sautéed baby spinach, white wine, crispy fish skin and smoked potato velout R290

R145 **Parmigiana-** Layered aubergines between basil pomodoro , mozzarella and parmigiano R110

R115

SQ



INSALATA

- Insalata di casa-** In house salad with seasonal green leaves, roasted capsicum peppers, assorted tomatoes, avocado, red onions and your choice of :
chicken
beef
calamari
prawns
served with a lemon , olive oil and yoghurt dressing R110
- Caprese salad-** Roasted heirloom tomatoes, cherry tomatoes, bocconcini di mozzarella, pesto, parmesan, and in house vinaigrette R130
- Nicoise-** Seared tuna, tomatoes, poached eggs, green beans, crispy bacon , anchovies , red onions and potatoes with our herbed nicoise vinaigrette R145
- Caesar Salad-** Coss lettuce and croutons tossed together in our Caesar dressing of anchovies, poached egg yolks, lemon juice , olive oil , mustard and parmigiano R130
- Couscous salad-** Medley of roasted vegetables and baby spinach, cherry tomatoes, ricotta, toasted pecan nuts and olives R120
- Spinach salad-** with pears, Gorgonzola, lemon, olive oil and yoghurt vinaigrette R135
- Burrata-** with grilled heirloom and cherry tomatoes, basil infused olive oil and basilico fresco

DESSERT

- Tiramisu-** Tiramisu cut and served with vanilla bean ice cream and coffee dust and candied coffee beans R80
- Limonmisu-** Tiramisu with Limoncello and a lemon twist R95
- Pavlova Bomba Esotica-** Coconut vacherin with exotic fruit and pineapple crisp R80
- Gelato Del Giorno-** ice cream of the day R35
- Affogato-** Vanilla ice cream with a shot of espresso R70
- Rum Baba-** Rum Baba served with a peach and mint mini salsa and drunken grilled peaches. R95
- Vanilla Panna cotta-** served with figs, honeycomb, honey gel and micro basil. R85
- Poached Pears-** Marsala poached pears served with a coral tuile and burnt caramel mousse and sesame seeds. R90

